

Temporary Food Stalls Checklist

This checklist has been designed to assist operators in the set up and operation of a temporary food stall. It will help you to understand what is required to operate a temporary food stall.

TYPE OF FOOD PRODUCT SOLD	
Pre-package Food Product only (not taste test)	
Unpackaged Food Product (include taste testing)	
STRUCTURE	
Enclosed Stall (roof and three sides) - easy to clean, impervious material eg vinyl sheeting. Note: Roofing may not be required where: <ul style="list-style-type: none"> • Adequate roofing is provided when located within an existing structure; or • All food product is pre-packaged (no taste testing) 	
Barrier between stall and public	
Floor covering - easy to clean, impervious material eg vinyl sheeting. Note: Must be provided if located on unsealed ground	
Cooking equipment located to protect food from contamination	
Dry chemical fire extinguisher	
TEMPERATURE CONTROL	
Refer to Temperature Control fact sheet for requirements	
Temperature control for potentially hazardous and perishable foods	
Thermometer in use	
Strongly recommended for temperature records to be kept	
Temperature control during transport	
STORAGE	
Refer to the series of Food fact sheets for requirements	
Separate raw and cooked foods	
Food covered	
No food stored directly on the ground	
PREPARATION	
Time taken to prepare food at the stall kept to a minimum i.e. within 2 hours	
All food prepared inside stall	
Raw and cooked food prepared separately	
Food protected by a physical barrier	
All food prepared on tables with approved surfaces	

Temporary Food Stalls Checklist continued

SERVING	
Refer to the series of Food fact sheets for requirements	
Money and food handled separately	
Tongs, spoons, spatulas, gloves used to handle food	
Disposable eating and drinking utensils used and enclosed in suitable dispensers to protect from contamination	
Sauces, condiments are in squeeze type dispensers or sealed packs	
Single serve utensils	
Signs stating <i>'No double dipping, single serve only'</i>	
PERSONAL HYGIENE	
Refer to Personal Hygiene fact sheet requirements	
Clean person, attire and habits	
No smoking in food stall	
No cuts, illness, sores on food handlers	
20 litre water container with tap labelled 'Hand Washing Only' and bucket to catch water	
Liquid soap and paper towels supplied for staff use	
GENERAL CLEANING	
Refer to Cleaning fact sheet for requirements	
Walls, floors, ceilings are clean	
Utensils and equipment cleaned and sanitised daily	
Hot water and/or sanitiser available for emergency cleaning	
20 litre water container with tap labelled <i>'Utensil Washing Only'</i> and bucket to catch water	
Two (2) dishes of sufficient capacity for adequate cleaning utensils	
Overall stall clean	
WASTE MANAGEMENT	
Refer to Waste Management fact sheet for requirements	
Refuse bins with lid and liner supplied	
Waste water stored in container labelled <i>'Waste Water Only'</i>	
Waste water disposed into sewer under a trade waste approval, refer to Trade Waste guide	
Waste oil stored and disposed of correctly	